

The only machine that can PACOTIZE!

Micro-puree fresh, deep-frozen ingredients to a velvety smooth texture without thawing. This unique process results in intensified flavors, natural aromas, & vibrant, fresh colors - with any recipe, sweet or savory.



One Machine So Many Possibilities!



Soup



Purees



Concentrates



Sorbets & Ice Creams



Mousse/Whipped Creams



Herb Oil



Dough & Pastry



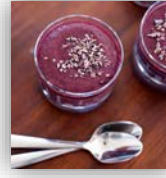
Terrines



Farces



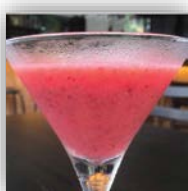
Nut Pastes



Smoothies



Compound Butter



Mixology



Fresh chop – herbs/meats/nuts



Care Catering



Zero Waste

In one hour

15 liters of 15 different flavors of frozen desserts

150 kilograms of fine farces for pastries, terrines or mousses

150 portions of soup in just as many flavors

Advantages of Pacojet

Portable, compact & 110V

Fast 20 seconds/portion

Consistent results

Easy to use and clean

Extraordinary quality with intensified flavor

Profitable – pays for itself in less than 3 months